



Schnitz un Knepp

Try this classic PA Dutch recipe as a way to use your leftover ham! Recipe adapted from The Pennsylvania Dutch Cookbook

Ingredients

- 1/2 lb schnitz (dried apples)
- 3 lb ham, roughly diced
- 2 T brown sugar
- 2 cup flour
- 1 t salt
- 1/4 t pepper
- 4 t baking powder
- 1 egg, well beaten
- 1/2 - 1 cup milk
- 3 T melted butter



Directions

1. Cover schnitz with water and let soak for at least 3 hours.
2. Place diced ham in a large Dutch Oven and cover with cold water. Bring to a boil over medium heat and boil for at least 30 minutes.
3. Add the apples and the water in which they were soaked and continue to boil for another 30 minutes. Add brown sugar.
4. Make the knepp (dumplings) by sifting together the flour, salt, pepper, and baking powder in a medium bowl. Stir in the beaten egg, melted butter, and enough milk to make a stiff, but moist, batter.
5. Drop the batter by small spoonfuls into the Dutch Oven, on top of the ham and apples. Cover tightly and cook for 15-20 minutes. Serve hot.



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